

Gose z truskawkami v2

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **11**
- SRM **3.8**
- Style **Gose**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.7 kg (53.1%)	81 %	4
Grain	Pszeniczny	1.2 kg (37.5%)	85 %	4
Grain	Płatki owsiane	0.3 kg (9.4%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade szyszka	10 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
S-05	Ale	Dry	6 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	15 g	Boil	10 min
Spice	Sól niejodowana	15 g	Boil	10 min
Water Agent	kwas mlekowy	30 g	Secondary	4 day(s)
Flavor	truskawki mrożone	450 g	Secondary	4 day(s)
Other	laktoza	250 g	Boil	10 min

Notes

- Na tyle litrów: zwiększyć ilość truskawek do 900g - bo jest za słaby smak lekko kompotowy
kwas mlekowy: 40-50ml bo tylko lekko kwaśne
sól - poziom ok
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